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DEC 0 8 2006

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1-12   (Canceled)

Claim 13.   (Original): A method of delivering microbiologically safe lipid-based inclusions to yogurt comprising the steps of

    a) providing a filling for yogurt, wherein the filling has been pasteurized or aseptically processed;

    b) providing a lipid-based mixture that will be used to form the lipid-based inclusions;

    c) heating the lipid-based mixture to a temperature sufficient for pasteurization for an amount of time sufficient to pasteurize the lipid-based mixture;

    d) chilling the aseptically processed filling to a temperature below the temperature required to crystallize the lipid-based mixture;

    e) injecting a stream of the heated lipid-based mixture into the chilled filling to form a mixture of filling and lipid-based mixture, wherein the stream of the heated lipid-based mixture is added to the filling in a manner which minimizes exposure to environmental contamination with microbes, and wherein the lipid-based mixture crystallizes in the filling; and

    f) agitating the mixture of step e to form the inclusions.

Claim 14.   (Original): The method of claim 13 wherein the filling of step a has a pH of less than 4.2.

Claim 15.   (Original): The method of claim 14 wherein the filling of step a has a pH of less than 4.

Claim 16.   (Original): The method of claim 13 wherein the filling has an A_w of less than 0.75.

Claim 17.   (Original): The method of claim 16 wherein the filling has an A_w of less than 0.7.

Claim 18.   (Original): The method of claim 17 wherein the filling has an A_w of less than 0.65.

Claim 19.   (Original): The method of claim 13 wherein the filling is chilled to less than 50°F.

Claim 20.   (Original): The method of claim 19 wherein the filling is chilled to less than 40°F.

Claim 21.   (Original): The method of claim 20 wherein the filling is chilled to less than 30°F.

Claim 22.   (Original): The method of claim 13 wherein the filling is a fruit-flavored filling or a non-fruit flavored filling.

Claim 23.   (Original): The method of claim 13 wherein the lipid-based inclusions are selected from the group consisting of chocolate, chocolate compound coating, butterscotch, caramel, fruit-flavored, and combinations thereof.

Claim 24.   (Original): The method of claim 13 wherein the lipid-based mixture is added to the filling in the range from 15 to 20% by weight.

Claim 25.   (Original): The method of claim 13 further comprising the step of packaging the filling with yogurt.

Claim 26.   (Original): The method of claim 13 further comprising the step of blending the filling with yogurt.

Claim 27.   (Original): A method of delivering lipid-based inclusions to yogurt comprising the steps of:

a) providing a filling for yogurt, wherein the filling has a pH of 4.6 or less;

b) chilling the filling to a temperature below the temperature required to crystallize the lipid-based inclusions;

c) providing a lipid-based melt that will form the inclusions when crystallized;

d) injecting the lipid-based melt into the chilled filling;

e) allowing the lipid-based melt to at least partially solidify in the chilled filling; and

f) agitating the mixture of step e to form the lipid-based inclusions in the filling;

wherein the lipid-based inclusions maintain physical integrity and microbiological stability when the filling is incorporated into yogurt.

Claim 28.   (Original): The method of claim 27 wherein the filling has been chilled to less than 50°F.

Claim 29.   (Original): The method of claim 28 wherein the filling has been chilled to less than 40°F.

Claim 30.   (Original): The method of claim 29 wherein the filling has been chilled to less than 30°F.

Claim 31.   (Original): The method of claim 27 wherein the filling is selected from fruit flavored fillings and non-fruit flavored fillings.

Claim 32.   (Original): The method of claim 27 wherein the inclusions are selected from the group consisting of chocolate, chocolate compound coatings, butterscotch, caramel, fruit-flavored, and combinations thereof.

Claim 33.   (Original): The method of claim 27 wherein the lipid-based mixture is added to the filling in the range from 15 to 20% by weight.

Claim 34.   (Original): The method of claim 27 further comprising the step

g) blending the filling of step f with yogurt to form a yogurt containing lipid-based inclusions.

Claim 35.   (Original): The method of claim 34 wherein the yogurt contains from 1.5 to 5% lipid-based inclusions by weight.

Claim 36.   (Original): The method of claim 27 further comprising the step

g) packaging the filling of step f with yogurt.

Claim 37.   (Original): The method claim 36 wherein the yogurt contains from 1.5 to 5% lipid-based inclusions by weight.

Claim 38.   (Original): A method of delivering lipid-based inclusions to yogurt comprising the steps of

a) providing filling for yogurt, wherein the filling is a high solids syrup mix having a water activity (A_w) of less than 0.75;

b) chilling the filling to a temperature below the temperature required to crystallize the lipid-based inclusions;

c) providing a lipid-based melt that will form the inclusions when crystallized;

d) injecting the lipid-based melt into the chilled filling;

e) allowing the lipid-based melt to at least partially solidify in the chilled filling; and

f) agitating the mixture of step e to form the lipid-based inclusions in the filling.

Claim 39.   (Original): The method of claim 38 wherein the filling has an A_w of less than 0.7.

Claim 40.   (Original): The method of claim 39 wherein the filling has an A_w of less than 0.65.

Claim 41.   (Original): The method of claim 38 wherein the pH of the filling is less than 4.6.

Claim 42.   (Original): The method of claim 41 wherein the pH of the filling is less than 4.2.

Claim 43.   (Original): The method of claim 42 wherein the pH of the filling is less than 4.0.

Claim 44.   (Original): The method of claim 38 wherein the filling is chilled to less than 50°F

Claim 45.   (Original): The method of claim 44 wherein the filling is chilled to less than 40°F.

Claim 46.   (Original): The method of claim 45 wherein the filling is chilled to less than 30°F.

Claim 47.   (Original): The method of claim 38 wherein the filling is a fruit based filling or a non-fruit based filling.

Claim 48.   (Original): The method of claim 38 wherein the lipid-based inclusions are selected from the group consisting of chocolate, chocolate compound coating, butterscotch, caramel, fruit-flavored, and combinations thereof.

Claim 49.   (Original): The method of claim 48 wherein the lipid-based inclusions are selected from the group consisting of chocolate, chocolate compound coating and combinations thereof.

Claim 50.   (Original): The method of claim 49 wherein the lipid-based inclusions are added to the filling in the range from 15 to 20% by weight.

Claim 51.   (Original): The method of claim 38 further comprising the step

g) blending the filling of step f with yogurt to form a yogurt containing lipid-based inclusions.

Claim 52.   (Original): The method of claim 51 wherein the yogurt contains from 1.5 to 5% lipid-based inclusions by weight.

Claim 53.   (Original): The method of claim 38 further comprising the step

g) packaging the filling of step f with yogurt.

Claim 54.   (Original): The method claim 53 wherein the yogurt contains from 1.5 to 5%

lipid-based inclusions by weight.

Claims 55-65 (Canceled)